

Beef Pot Roast (FDD)

Makes: 8 Servings

Love pot roast? Use this recipe to cook a tender pot roast. It has onion, orange juice, and spices to boost the flavor.

Ingredients

2 pounds frozen beef round roast (thawed)

1/2 cup onion (chopped)

nonstick cooking spray

2 cups hot water

1 beef bouillon cube

1/2 ounce orange juice

1/4 teaspoon black pepper

Directions

- 1. In a large heavy skillet coated with nonstick cooking spray, cook onions until soft.
- 2. Add beef round roast to skillet and brown on all sides.
- 3. In a small bowl, combine the hot water with the bouillon cube and stir until it dissolves. Mix in orange juice and pepper.
- 4. Pour over meat. Cover and cook over low heat for 1 ½ to 2 hours.

Source: Recipe adapted from USDA Recipes and Tips for Healthy, Thrifty Meals.

Calories	360	
Total Fat	17 g	
Saturated Fat	6 g	
Cholesterol	110 mg	
Sodium	140 mg	
Total Carbohydrate	2 g	
Dietary Fiber	N/A	
Total Sugars	1 g	
Added Sugars included	N/A	
Protein	47 g	
Vitamin D	N/A	
Calcium	17 mg	
Iron	4 mg	
Potassium	N/A	